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CHRISTMAS EVE 2017

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**ZUPPA DEL GIORNO**

*Zuppa di pesce / Ribolita*

**LA VIGILIA/ FEAST OF THE SEVEN FISHES**

**TASTING MENU 50.00**

*(Wine pairing option 40.00)*

**BACCALA INVOLTINO** *ala carte 10*

*Salt Cod mousse and smoked salmon roulade with tomato avocado and capers  
(Wine pairing option- Prosecco Bollo, Veneto)*

**SEAFOOD SEVICHE** *ala carte 10*

*Shrimp, scallops and salmon, marinated in lime juice with mango, tomato, cilantro and Poblano peppers*

**LINGUINI CON VONGOLE** *ala carte 15*

*Linguini with White clam sauce  
(Wine pairing option-Alcamo Cusumano DOC, Sicilia 2012)*

**KALE AND DANDELION GREEN SALAD** *ala carte 10*

*Lemon white anchovy vinaigrette, artichoke fritte*

**LOBSTER & POLENTA POMODORO** *ala carte 17*

*Tomato polenta, Ratatouille & Lobster Glace'  
(Wine pairing option- Zagra di Grillo, Valle dell Acate DOC, Vittoria Sicilia 2013)*

**DESSERT COURSE**

*Cannoli, Italian cookies, nuts, fruits and cheeses* *ala carte 7*  
*(Wine pairing option-Mascato, Corvo, IGP, Sicilia)*

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**SECONDI**

**POTATO GNOCCHI** 26

*GRILLED RADDICCHIO, SPINACH & GORGONZOLA CREAM*

**FILET MIGNON** 32

**ORECCHIETTE BOLOGNESE** 21

**PORK BRACIOLE** 24

**SAUTÉED SPAGHETTI SQUASH** 18

*Pomodoro, goat cheese, walnuts and basil*

**LAMB CHOPS SCOTTA DITA FULL RACK** 35

*Grilled New Zealand farm raised lamb, with mascarpone polenta*

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